

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims

1.(original) A method for making dehydrated potato pellets comprising the steps of

(a) preparing an aqueous mixture of a first portion of dried potato pieces, said mixture including an emulsifier, water, and, optionally, a first portion of comminuted freshly cooked potato,

(b) homogenizing the mixture of step (a) to produce a homogenate comprising potato and emulsifier uniformly dispersed in a pumpable, flowable aqueous dispersion,

(c) mixing the homogenate of step (b) with a second portion of dried potato pieces,

(d) forming the mixture of step (c) into pellets, and

(e) drying said pellets.

2.(original) The method of Claim 1 in which the mixture of step(a) further comprises oil.

3.(original) The method of Claim 1 in which said step (a) mixture comprises a fresh cooked potato first portion.

4.(original) The method of Claim 3 in which the first portion is cooked and cooled prior to step (a).

5.(original) The method of Claim 1 in which the water content comprises at least about 60% of said homogenate.

6.(original) The method of Claim 1 further comprising at least about 2% oil is uniformly dispersed within said pellets.

7.(original) The method of Claim 2 in which said oil in said homogenate is in a stable emulsion with said water.

8.(original) The method of Claim 1 further comprising the step of
(f) mixing a second portion of freshly cooked potato with said homogenate prior to forming.

9.(original) The method of Claim 8 in which said second portion is cooked and cooled prior to step (f).

10.(original) The method of Claim 6 in which said dried pellets rehydrate into a lumpy mashed potato.

11.(original) The method of Claim 1 in which said forming is performed by extrusion.

12.(original) The method of Claim 1 in which at least about 0.005% of said emulsifier is present in said dried product.

13.(original) The method of Claim 1 in which said potato pieces are substantially completely rehydrated in said homogenate.

14.(original) The method of Claim 1 in which said dried pellets include at least about 20% of the solids content from freshly cooked potato.

15.(original) The method of Claim 1 in which said dried potato pieces comprise pieces selected from the group consisting of flakes, granules, and flanules.

16.(original) The method of Claim 1 further comprising adding flavor agent prior to forming and in which said dried pellets rehydrate into a mashed potato having substantially uniform flavor distribution.

17. (withdrawn) A product produced by the method of Claim 1.

18.(withdrawn) A product produced by the method of Claim 2.

19. (withdrawn) A product produced by the method of Claim 8.

20. (withdrawn) A homogenized pumpable, flowable stable aqueous dispersion comprising uniformly dispersed and substantially completely rehydrated, dried potato pieces, emulsifier and oil.

21. (withdrawn) The aqueous dispersion of Claim 20 comprising a water content of at least about 60%.

22. (withdrawn) Dried potato pellets rehydratable into mashed potato, said pellets comprising at least about 2% oil uniformly dispersed within said pellets.

23. (withdrawn) The potato pellets of Claim 22 rehydratable into a lumpy mashed potato.

24. (withdrawn) The potato pellets of Claim 22 formed from a mixture of previously dried potato and freshly cooked mashed potato in a stable aqueous dispersion of water, oil and an emulsifier formed into pellets and dried.

25. (withdrawn) The dried potato pellets of Claim 22 including at least about 20% of the solids content from freshly cooked potato.